

BETTER KEEP PEACE THAN MAKE PEACE

EVERY WOMAN'S OPPORTUNITY.

The Bulletin wants good home lefters, good business letters; good helptel letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper. Address, SOCIAL CORNER, EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$250 to dret; \$1.50 to second; \$1.00 to third.

THE PRIZE WINNERS FOR FEBRUARY

First Prize \$2.50.

Por J. E. T., of Yantic, for letter entitled: "Uses Made of Fluted Board."

For Maple Leaf, of Norwich, for lettersentitled: "Many Ways of Cooking Potatoes."

Third Prize \$1.00.

For Poincetta, of Los Angeles, for letter descriptive of pageant in that

salt, according to taste. About half an hour or 20 minutes before serving but in the quahaugs which have been

cut in pieces or run through food chop-per. Chowder acquires a much bet-ter flavor by standing, but do not let

you have to do is to pull out the toothpicks and the string comes too.

mainder of the cloth lengthwise. Be-

HOW TO DO FAMILY SEWING.

Stitch wash goods with a fairly

and draw.

of the smartest effects.

were uneven.

The importance of basting well is

not fully resilized by the inexperienced. If badly dene the garment will never be satisfactory and you will wender why one side of the sleeve seam dropped below the other and why the shoulder seams after being stitched

cutting the sleeves considerably

meal or even the next day.

SOCIAL CORNER POEM.

What Would We Do? It all the world was always bright,
Without a shadow creepin',
An suns kept shinin' day and night—
What would we do for sleepin'?

If all the skies were always clear, An' spring just kept a-stayin', An' bees made honey all the year— What would we do for sleighin'?

If everything went jest our way,
An' not a storm was howlin',
An' cash come in for work or play, What would we do for growlin' 431

Jest let the plan o' Nature rest-Be glad for any weather;
he feller who still does his best
Brings earth and heaven together!
FRANK I. STANTON.
Sent in by Jim.

ANSWERS AND INQUIRIES.

AUNT ABBY-Letter and cards re-ceived and mailed as you directed.

DOCTOR-The song "Sweet Long ago" was mailed to Keniah Dochttle. BLANCHE—Cards received and medied as you wished. Thanks for eard to Editor.

AUNT ABBY-Cards received and mailed as you desired. LIBBIE—Card received and mailed to Ella of Canterbury.

MAPLE LEAF - Please accept thanks of Editor for pretty card. THEODA-Card received and forwarded to Blanche.

BALSAM FIR-Cards received and forwarded to Married and Happy. MA-Letter received and mailed to

BIDDY—Cards received and forwarded as you directed. Thanks for card to the Editor.

THE ANNIVERSARY DATE—Let the 14th of March be considered the anniversary date for The Social Cor-ber, when the old writers may respond

to the call for a little letter from them. Let's have short letters and a lot of

DREAMER: Cards received and mailed as you directed. TEACH THE CHILDREN TO BE ORDERLY.

Sisters of the Social Corner: As I said in my last letter we should begin to teach our little ones while quite young to have a place for everything and keep their things in their place

when not in use.

Every mother who does not so train her little ones is not only making herself a great deal of unnecessary trouble and hindrance in the coming trouble and hindrance in the coming years, but is helping to fix an untidy habit in the life of her children which follow them through life in their

Some mothers will say they have too much to do and cannot attend to seeing if they always put up their things. Dear sisters, it is time well spent to attend to the careful trainspent to attend to the careful train-ing of the children in our homes, even

ing of the children in our homes, even if we have to dispense with many ruffles and much embroideries that we would like to make.

It is not so difficult as some may think, if only you begin early enough and keep persistently at it. A little watchfulness and persistent patience and loving encouragement will work wonders if the heart has been open each morning to receive the blessings for the day that the Father is so willing to give.

willing to give. When we ask for our "daily bread" must feel that we need not only food, but grace, patience, forbearance and loving kindness. If we have these (and it is our own fault if we do not have them, for they are free), it will not be a hard task to early teach our lived ones to work for each other's good, and thus add to their own happoness as well as that of the whole

ome circle. There were two mothers I knew years ago each having several chil-dren attending the same school. One mother said to the other, one day:
Why is it that your children are
not reproved in school, or punished. while mine are often reprimanded and punished sometimes?"

The other mother replied: "I do not know only about my own children that they seem to try to do as their parents want them to and when they go to school they know that their parents trust them to do their best at school and show their respect for their teacher and parents too."

The second mother said: "I start them for school every morning: I always silently pray the dear Lord to restrain them from evil, and protect them from all harm while absent from home; and she trusted Him to do it The other mother replied: "I do not

home; and she trusted Him to do le and He had never falled."

AUNT ESTHER. TESTED RECIPES FROM SUNBON. NET SUE,

Dear Cornerites: My, but hasn't this been a busy week! Such a store of good things to eat, reunion of dear ones and complete happiness.

I promised my recipe for Quahaug Chowder: Out at least a dexen good sized potatoes into dice and put them into a large kattle and cover with helling water. While the pointoes are belling run about one-half pound of eal; pork through the feed shoppes, and then fry it until brown; put this into the kattle, Stir well so that the small particles of the potate will fall off and gradually thicken the show-

A neat and durable buttonhole for use on bands, undergarments, etc., can be made on the machine. Cut and overcast with fine thread both ways; overcast with fine thread both ways; that is, overcast around the button-hole and back to the point of beginning; stitch several times around letting the first row hold the overcasting and the last row about an eighth of an inch from the edge. This will be a help to those who find the making of buttonholes difficult. The strength will depend on proper overcasting as will depend on proper overcasting as well as evenness,

To baste properly, put the two edges together and baste in a true line just inside of where you will sew and with stitches that are not too long to hold firmly. A tailoress who must be taught to lay her work flat upon a board first, for if the work slips it will be very uneven, one cannot hold the work on her lap and do a very neat job; at first it is a very hard task to accomplish; but with a little patience and skill it can be easily mastered. and skill it can be easily mastered.

To baste over a board or table without putting the hand underneath the work and thus lifting it, requires some patience and practice; but when ac-complished the work is better and more

seamed together the same as any gored skirt. For the knee length they are amply long and may be finished with a crosswise band put en so as to hold the stocking material out flat, but not stretched. A shallow yoke of some thin, firm material makes the best tops. For the long petticoats get the necessary length by adding a scant ruffle of any sultable material,

In these days of fitted skirts great attention is being given to perfect attention is being given to perfect fitting underwear, and the stockinet petticoats are shown in the best shops. The "stocking leg" petticoat can be made to do equally good service. Few women nowadays realize the importance of knowing how to cut and make, neat, well fitting garments for themselves and family and what it means to them in the way of dollers and cents as well as in their

must know the principles of dress-making; that is, to be able to follow the printed directions for cutting and putting together a garment and how to baste and sew smoothly and evenly. I could write of many advantages

it boil after putting in the quahaugs as it tends to toughen the quahaugs. It is much better served at the next gained by doing the sewing in the home and by beginning to teach the daughters as they enter their teens to cut and make underclothes and aprons Here is a hint when roasting chicken or turkey. After the fowl has been stuffed, instead of sewing with a neeand do other household sewing and gradually work into the dressmaking. dle, the incision, pinch the edges to-gether and force toothpicks through about an inch apart—then begin at the top and with a string lace it as you I have yet to meet the woman who was not grateful for being thus taught in girlhood, at a time when the mind would lace a shoe crossing the string between each toothpick, then tie at the bottom. When the fowl is baked all is far more receptive than in later

CRIMSON RAMBLER,

This saves time, needles, and besides being easy to do saves the flesh from being torn by pulling as with a needle.

Have you ever made an apron in about 15 minutes and had the price not exceed 12 1-2c? This is a plain easy pattern of an apron and just the kind to make for such fairs as you can get double the price for it. Take in just one yard of percale at 12 1-2c per yd, cut off a strip the width of the goods for a band. Then fold the remainder of the cloth lengthwise. Best its; it may be used to strengthen a tis; it may be used to strengthen a sprained limb and for those who cangin at a point 2-2 the distance from the edge and cut in a diagonal line to the bottom about 1-2 from the edge. water occasionally is very refreshing.
For cooking purposes it is indispensable and it is well to remember that salt brings out all other flavors. Even sweet puddings are much improved when a little salt is added. A ninch to the bottom about 1-3 from the edge. You have 3 pieces, the larger being the centre gore and the two smaller ones the side gores. Invert the side pieces and lay against the centre, baste and stitch. Cut round corners from the side pieces and save one piece for a triangular pocket. Make a narrow hem around the edge and sew on the band, then the pocket and your apron is finished. Simple, isn't it? when a little salt is added. A pinch of sait added to the whites of eggs of sait added to the whites of eggs will cause them to whip in half the ime. When mixed with common ice t lowers the temperature below freez-ng point, and advantage is taken of

In the laundry a handful of salt put in the rinsing water will prevent the colors from "running" in prints and woolen articles; a pinch in the starch will prevent from stleking to the iron and a rough fron may be smoothed by rubbing it in fine, dry salt. If new prints are soaked in strong salt water before washing they will keep the color better.

Salt has antiseptic and preserving greased with lard or drippings, and let them fry until brown, then turn and fry on the other side. It takes about 15 minutes. Eat them with butter or I must get the children ready for school, so au revoir for this time. SUNBONNET SUE,

qualities which are well known and by destroying the organisms that promote decomposition it is invaluable for keeping fish, meat and many other things.

Dear Social Corner Folks: Here are a few tips in sewing that I may hope will be of interest to some of our A little salt put into the washing up water, brightens crystal, and also removes discoloration from water bottles. It should also be used plenti-fully in cleansing sinks, baths and lav-Always darn stockings and under-wear with cotton. Wool will shrink

Salt brightens as well as extinguishes fire, as a teaspoonful put into the oil of a lamp makes it give a bright If children's stockings are darned at the heels and toes before wearing they will last as long again. In darning stockings it is a good idea to have a black darning egg for light stockings and a white one for darning black stockings; one can see more readily how to pick up the stitches.

edies known.

A little salt strewn on the lid of a saucepan will prevent the contents from becoming smoked.

Thoroughly wetting the hair once or twice with a solution of salt and

I always wash new stockings before wearing for I think they wear better and I also think it is a very good idea to remove any loose dye that might remain on the inside of the stockings that the feet might come in contact with. water will keep it from falling out.
Salt will curdle sweet milk, hence,
in preparing porridge, gravies, etc.,
salt should not be added until the dish prepared. Well, someone wants the line, so For a loose machine belt, put on a few drops of oil, give the wheel a few turns and it will soon tighten. A few cents' worth of alum dis-solved in water enough to thoroughly wet the goods will "set" blue in cot-

oom of flowers.
y. Love to all. SNOOKUMS. West Ashford.

...Try a simple embroidery design car-ried out with beads on sheer silk or chiffon. White beads on black is one Editor and Social Corner Sisters: will just step in for a few minutes and have chat with you. I hope you are all enjoying this nice snow and having many steighrides. What a nice time it would be for the sisters to have a nice For raincoats or other materials that break where the buttons are saw-ed en, use a small button at the back, sewing through both at the same time. This will relieve the strain direct. It is often a pity to throw away the bottoms of negligee shirts as they are seldom worn at the time neckbands and sleeves give out; they can be utilized for children's dresses, using many pretty natterns that appear in The bot these dreadfully cold days we are the states to have a nice sleighing party, and go to Plainfield and hunt up Bluebird. I hope she has not got lost in this deep snow and frozen, so we shall not soon hear her sweet song again. I think it would cheer us all up if we should hear from the trees dreadfully cold days we are pretty patterns that appear in The Bulletin from time to time. her these dreadfully cold days we are

having.

Guess; Where art thou? Hope you are well. Did you lose those heautiful plants during the celd nights?

Theoda: You asked me awhile ago if I had a 'phone, I will say I have not; but a card will reach me if you send it to Bex 63, Hampton, Ct., R.

Norwich as a Trade-Center

WHAT SHE HAS TO OFFER!

WHAT IS YOUR EXPERIENCE?

\$50.00 TO BE WON IN PRIZES

Five \$5.00 Prizes to Norwich writers who shall tell what her attractions—what she has to offer to visiting

Five \$5.00 Prizes to Outside writers who patronize Norwich merchants and are able to set forth the advantages of coming here to buy goods or supplies.

These letters should be from 600 to 800 words in length-written in black ink upon one side of the paper, and the latest date for mailing shall be

THE 28th DAY OF MARCH.

These competitions are open to men and women and youth of both sexes wherever The Bulletin circulates.

Please give this matter your earliest attention—there may be \$5.00 in it for you!

Address all letters to Competition Editor, Bulletin, Norwich, Conn.

Letters signed with pen name should also be accompanied with full address.

in The Corner, and hope to receive one it may have been somewhat tiresome What has become of Balsam Fir, Becky and others who have not written | were not interested."

for so long? L. H. K.: Why don't you some into The Corner these shut-in days. You can think of lots of things to write and tell us about. How does that quilt get pleasing to us all."

They all spoke at once: "We have been very much interested, and you could not have entertained us in any other way that would have been more pleasing to us all." along? Suppose you have it almost I will ask all sisters if they have ever

made a White Potato Pie. I send my recipe, which I like very much: Potato Pie-Boll some common white potatoes; while they are cooking caramel one cup of sugar by moistening with a little water, and cook to a bright yellow caramel; when potatoes are cooked slash them; add two beaten eggs; then the caramel sugar, a little salt, cinnamon and ginger; season them a little more than you would a pumpkin pie; one cup of milk, one cup cup of thin sweet cream, two-thirds cup of mashed potato, for one pie. To be baked with one crust like a pumpkin pie. They puff up finely in the oven, and when done are a lovely golden brown.

Hope some one will try this and re With best of wishes and all good with best of wishes success to The Social Corner, C, E, S.

A FEW INQUIRIES FROM AL-WAYS-IN.

Dear Editor and Social Corner Sissilence, for a visit with the sisters. hope I am welcome. Estella: Are your initials M. W.? Did you live in Versailles a few years Aunt Abby: I think your initials must be D. T. Is E. A. T. still with

Billie: Your story was just fine. Write again.
Aunty No. 1: Why don't you send
in your recipe for sugar cookies?
Maine Lover and Spring Chicken:
Are you frozen up so hard you can-

With best wishes to the Corner Jewett City.

not write?

RURAL DELIVERY'S UNKNOWN

It was 7.30 p. m. as I sat down to enjoy the evening with The Bulletin in my hand, when there came a soft knocking at the door. As I opened the door the full moon was shining brightly, and there stood three well dressed ladies, all strangers to me. I asked them to come in, and while they were removing their wraps I took good care of their horse, as the night was clear and cold. They were very jolly and seemed like your own folks. They would not give me any information as to who they were or where they liv-ed. They simply said "We have come to make you a little call and do not wish to be questioned too much as to

I soon found them to be very jolly and easy talkers. After having a good chat with them for an hour, I said:
"Now, ladies, if I had known of your

They all spoke up at the same time: "O! Yes! We just love picture machines. May we ask what kind of pic-

tures you have?"
I replied: "I don't know as they will interest you half as much as they do me, although it is a ladies' department called The Social Corner. I will run them off, and if you do not enjoy them, you will please tell me to stop.
"The first picture is The Bulletin office, the home of The Social Corner.
As I reel them off slowly I will ex-

plain them to you.

"This is Potlatch, from the far-off land of Seattle, where the violets are in bloom while they cut ten inch ice in New England.

"Papa's Boy, taking a morning spin in his auto, which makes his cheeks red and him the picture of health. "Married and Happy, looking fine after her recent illness and confine-

ment in the hospital, "Crimson Rambler, looking ever the landscape from her home while the beautiful little roses how their heads in the morning breeze. Ready, getting a new wood

Dorothy Perkins, on each side of the dear are hundreds of those beautiful little blush roses bewing to all who visit her home. Snowball, who in the good old summer time neither melts nor fades away. Sunshine, who is always welcome to all with her warm smiles.

Theoda's fourth anniversary letter to The Social Corner, with kind words

for the first six writers of the depart-

gy, and inviting them to call again, they said they would surely make me another visit.

When departing their said: "While the have not told you who we are, we will tell you this much, we are all writ-ers of The Social Corner, and all your sisters; and now we will bid you goodnight

I don't know who they were, but they were mighty good company, just the RUBAL DELIVERY.

cial Corner Family: As I have the time, thought I would add my mite to The Corner. We are having an awful lot of snow. I began to think it was never going to stop. I don't think maple leaves will start much this

erimson Rambler: I think it is you instead of Rural Delivery who is stuck in the snowbank. Never mind; snowyour name again after such an ab-

Snowball: Are you melting yet? think perhaps you will soon.

Black Pansy, Etta Barber and Clara
and Ella of Canterbury: Where are you? Please give us a call.

baking powder, one-half teaspoons of salt, one-quarter cup of butter or lard, one egg, one cup of milk; buil and mash the potatoes, having them free from lumps; sift the flour, salt and baking powder; add the potatoes and rub in the butter or lard; mix to a light dough with the egg and milk; roll out a little thinner than ordinary biscopit and bake in a hot oven; serve biscuit and bake in a hot oven; serve as soon as done.

Potato Salad Cut cold boiled potatoes that are dry into dice shapes, season with salt, pepper and vinegar; if vinegar is too sour, add a little waserve with pea soup.

Petate Salad No. 2-Six large potatoes sliced, a large onion chopped with a little parsley, two tablespoons of salad oil, one tablespoon of melted but-ter, three tablespoons of vinegar, salt and pepper; arrange in bed of lettuce

visit to me I should certainly have had a treat for you. Are any of you interested in moving pictures, as I have been working on them today making a picture machine?"

They all spoke up at the same time:

They all spoke up at the same time: tasty dish and quick to prepare; for lunch or supper with cold meat.

Saratoga Potatoes—Shave thin, soak in ice water 30 minutes, fry in boiling fat to a light brown, drain and salt, serve hot in feided napkin.

cion of the skin; then with a sharp, flexible knife cut round and round as if paring an apple, taking care not to break the cuttings until the potatoes are used up; fry in a kettle of deep fat, sprinkle salt over them and drain. If preferred the potato roses can be made of creamy mashed potatoes put through a pastry tube.

Novelty Potatoes—Chop very fine one quart of cold beiled potatoes; put them into a saucepan with one cup of cream two tablesgoens of butter, salt and pepper, set on fire, stir until hot, then put into a baking dish, cover with bread or cracker crumbs and bake brown in a quick oven,

pare them just as they should be, light, creamy, snowy white and ready to melt in your mouth, allow to each pint of hoiled potatees one tablespoon of but-ter haif a teaspoon of sait, a quarter of a teaspoon of pepper and het milk or cream to meisten; mash in the ket-tia in which they were boiled and beat with a fork until light and creamy. If not quite ready to serve, set the kel-tle in a pan of het water and leave on the back of range until time to serve. Turn out lightly on a het dish but never smooth it over, for that makes the petato reggy and compact.

drops onion juice, yolk of one egg, one teaspoon finely chopped parsley. Mix ingredients in order given and beat thoroughly; shape, dlp in crumbs; egg and crumbs again; fry one minute in deep fat and drain on brown paper. Croquettes are shaped in a variety of these columns, are both satisfying and forms. The best way is to first form a pourshing.

Potatoes in the Shells—Bake eight medium sized potatoes; when done take from oven and cut into length-wise pieces; remove the inside carefully without breaking the skins; mash, add butter, pepper and salt, two tablespoons of milk and the beaten whites of two eggs; stir together lightly. fill the skins or shells with the mixture and bake 20 minutes; serve het. There is no time to be wasted in preparing these, and the quicker you can do it the better.

Duchess Potatoes-To two cups of potatoes add one teaspoon melted but-ter; beat until light and smooth; then add six tablespoons of milk or cream and the yolks of two eggs well beaten; when well mixed and seasoned with salt and pepper, add the beaten whites; fill hot gem pans and brown.

Escalloped Potatoes With Cheese Escalloped Potatoes With Cheese Sauce—Put alternate layers of cold bolied potatoes, diced and cheese sauce into a baking dish; cover with buttered crumbs and bake till well browned. Sauce: Elend two table-spoons of four into two tablespoons of butter, melted, and add slowly one cup of milk and a little sait and pepper and che-half cup of grated cheese; cook until it thickens and the cheese is melted.

Potato Pie-Skin some cold boiled potatoes, cut them in slices with cold meat of any kind; let the meat be cut small; lay some of it on the bottom of a dish, then add a layer of potatoes, then meat and potatoes alternately un-til the dish is full; then add a little gravy or water and a piece of butter and cover with a short crust.

Potato Turnovers-Season three cups of cold mashed potatoes with pepper, salt, celery sait and minced parsley, add the beaten yolk of one egg and sufficient milk to moisten; place on a well floured board, roll out half an inch in thickness and cut into good sized rounds; place on each a tablesized rounds; place on each a tablespoon of chopped cooked meat moisten-ed slightly with gravy, fold over edges, press firmly together, dip in beaten egg, they in fine cracker crumbs and fry in deep hot fat.

Boiled totatoes With Onion Sauce— Boil potatoes in their jackets with ba-con and omon sauce; the potatoes are cooked soft in boiling water and sent to table smoking hot, still in their skins, with a bit of salt sprinkled over skins, with a bit of salt sprinkled over them. Each person peels his own po-taioes and eats them with this sauce: Get haif a pound of smoked bacon, not too fat; remove the rind and chop into smail dice; fry until they begin to crisp; then add an equal amount of chopped onlon; mix and cook slowly, stirring occasionally until the onlon is a fine yellow color but not blackened; serve hot in gravy boat. This has a serve hot in gravy boat. This has a delicious flavor and is not as indigesti-ble as it sounds.

fine enough bolied potatoes to make a bowl full; mix well through the potatoes the finely cut whites of two hard boiled eggs, mash the yolks, add three tablespoons of melted butter, a pinch of dry mustard or a teaspoon of prepared mustard, and a dash of pepper and salt, and very slowly six tablespoons of vinegar Mix this mayonnaise well together and tust before pouring well together and just before pouring over the potatoes add an onion, finely chopped. Beat all well together. This chopped. Beat all well together. This said should be prepared at least two hours before serving.

good fortune, MAPLE LEAF.

A SCRIPTURAL CAKE

Dear Editor of the Social Corner: Herewith I send a few recipes for good

Scriptural Cake Recipe (go to the Bible and find it out): Four and one-half cups Kings iv, 22; one cup Judges v, 25 (last clause): two cups of Jeremiah vi, 20; two cups of I Samuel xxx, 12; two cups of Nahum iii, 12; two cups of Numbers xvii, 8; three teaspoons of I Samuel xiv, 25; six of Jeremiah xvii, 11; one-half cup of Judge iv, 19 (last clause); two teaspoons of Amos iv, 5. Season to taste of H Chronicles ix, 9; will keep in-

Washington Layer Cake—Two cups of sugar, one-half cup of butter, three eggs, one-half cup of milk, four cups of flour, three level teaspoons of baking powder, a level teaspoon of salt. This will make layers enough for two cakes.

chopped walnut meats, four cups of bread crumbs, one chopped hard bofied egg, one beaten egg, one-half teaspoon of sait, one-half tenspoon of polyerized sage, one medium sized grated onion, sufficient milk and water to moisten the mixture.

This walnut loaf is a good substi-tute for meat and it can be served either hot or cold. When the mixture is made into croquettes, fried in smoking hot fat and served with green peas it makes an attractive, appetising luncheon dish. Mix all the ingredients and form them in a loaf, or, better still, put mixture into well buttered individual bread pan. Bake in a moderate even for half an hour.

The Scriptural Cake I send is in the like for I have found it out. Bible, for I have found it out ELLA OF CANTERBURY.

EASY SUNDAY DINNERS.

Dear Editor and Sisters: Those who think the groundhog and his shadow have anything to do with the weather are certainly not disappointed.

While we are sitting by our warm fires, surrounded by the comforts of home, we cannot help thinking of the suffering page: the hardships they

suffering poor; the hardships they food and clothing, and even the shelter

age a man, evidently out of employ-ment, came to my door asking for food. He said he had frozen his ears and it was easily believed, as it was too severe weather to be out more than was absolutely necessary. I will send a few ideas on Sunday dinners, as I have not seen any. The purport of this is not to see how big a dinner we can get up, with much ex-penditure of time and labor, but one

that is easily and quickly prepared, with the least work about it; as I take it for granted the majority of our readers attend church service, and on reaching home are ready for dinner.

A pot of baked beans left in the oven are found to be most delloious and nourishing with brown and white bread, pickles, pie or pudding and cake.

ter they cook more quickly. Parboil one quart of beans, put in the bean pot with a pound of salt pork with the top scored, half a cup of brown sugar or melasses, a teaspeen of mustard, a little pepper; cover with water and bake several hours, the longer the richer they will be.

Chicken that was belied tender the day before is quickly fried, and meanwhile coid petatoes, sliced, simmering in rich milk or cream, will be ready to be eaten with it.

A beef stew is richer the day after ter they cook more quickly.

In warm weather, when a hot dish

and whatever is one's favorite bover-age, ten, coffee or cocos, are always on the bill of fare with variations of jell and goodles from the preserve cup-

And last, but not least, I will men-tion the New England bolled dinner, which is a favorite standby in many

THEODA

Willimantle.

AN INQUIRY FROM LIBBIE.

it were not for them we would not be Many thanks to Maple Leaf for such

a lovely card. Will return it if the walks are ever cleared so we can get where cards are sold.

Betsy Bobbe: I could tell you mentioned

I don't think Snowball will melt for awhile. A seasonable name, but I think we will be giad to see Mayflower, Is there such a writer? LIBBIR

COOKING MEATS.

Editor and Social Cornerites: Perhaps this may not be news to you all; but this week has been my first trial,

ble as it sounds.

Baked Potatoes—I find that a good way to bake potatoes is, after washing them thoroughly to put them into cold water or milk, let them come to the boiling point, then put them in the oven—they will be done in a hurry, as they are already heated through.

Mashed Potato Selad—Mash very fine enough boiled potatoes to make a bowl full; mix well through the potatoes the finely cut whites of two hard. ting in oven, at first, I generally make some old fashioned stuffing of breed crumbs,or cracker, sage, salt, pepper and a little salt pork grease. Try it, J. E. T.

A New Year greeting: While the year is new and the heart is light. While the leaf you turn is clear and bright, begin it well dear friends of mine, by writing me a cheery line; and I shall know as days go by, tho

dear old days of long ago.

BALSAM FIR. South Windham.

when I found the Editor didn't laugh I felt better. How true is the saying, "A prophet is not without honor save in his own country; and among his own kin."

In looking back it is pleasant to note the tone of the different writers, and the mind pictures them all to us. No two alike. Some serious, some folly; others practical, helpful, or sympa-

thetic, and our dear Editor always

HOW TO RAISE INCUBATOR CHICKENS.

quite often as a prize whiner.

As many are starting their incubators will send in a few suggestions:

A cellur will be found to be the best location for an incubator. There is more moisture than in the house and the temperature is more even.

Always give your incubator a thorough cleaning before starting, especkally if it is a second-hand one one. It is best if purchasing such a one

If necessary to save the eggs for a considerable length of time before setting, turn them once a day to prevent the germ from sticking to one side of the shell. If eggs from a large breed of hen and eggs from a small breed are put in the same incubator, the smaller breed will be found to batch quite a little sooner than the harger, consequently taking away quite a little of the moisture from the latter.

Always turn the eggs before filling the lamp as kerosene is hard to get off of the hands. It is best to use the higher test oil.

in the poultry business. Have every-thing ready for your chickens before

longer than required at first. Make a tiny run of the inside seam and through it run a fine tape. Fasten at the cuff, pull up to the desired length and tie at the armhole to another short length. Let out when you launder it. Have tape long enough to let out as baby's arm grows.

It would seem as if there was "nothing new under the sun" in the line of utility when I say that old stocking legs make good petticoats. They are cut open at the back seam, the foot cut off at the ankle and the pieces resumed together the same as any gored

der. Then run three or four good sized onions through the chapper. More or less according to the desired amount of flavor. Fry them in the remaining grease of the sait pork. When they are brown put into kettle. Oushauss are better when When they are brown put into kettle. Quahaugs are better when opened just before putting the chowder on. Pour the liquor into the kettle when the potatoes are well done. The liquor prevents them from breaking up. Let the chowder boil slowly for 4 or 5 hours. Put in pepper and possibly salt according to taste. About half

it means to them in the way of dol-lars and cents, as well as in their personal appearance, for the cost of material is only a small part of the total outlay where the making is done by a hired dressmaker.

To thoroughly understand the art of "making over" is something that every woman feels the necessity of, and to go about this intelligently one must know the principles of dress-

USES FOR SALT. Dear Editor and Social Corner Sis-ters: As I haven't talked on your line lately, thought I would try and see if

After blacking your stove polish with a piece of cotton batting and your stove will shine as it never did before. Then clean the nickel with a cloth dipped in the ashes that collect over the oven. You will be surprised at the bright shiny appearance prised at the bright shiny appearance prised at the bright shiny appearance prised at the bright shiny appearance will keep it from floating about.

will keep it from floating about.
When broiling a chop or steak a lit-tle salt thrown on the fire lowers the Rhode island Johnnycakes—Have your spider plping hot. Mix one cup of white johnnycake meal with boiling water so that it swells. The water must be "mad" boiling. Put in a pinch of salt, and thin it down with milk. Drop it from a teaspoon on the griddle, greased with lard or drippings, and let blaze and makes a more suitable fire for the purpose.

In the laundry a handful of salt

Salt has antiseptic and preserving

up in handfuls will put out the flames.
For unbroken chilblains rubbing with damp sait is one of the best rem-

will ring off for this time.

Oh, Muggins: Where are you?

Fernlover: Wish I could see your room of flowers. They must be love-ly. Love to all

HOW TO MAKE A POTATO PIE.

to you, I hope you have enjoyed them, and not afraid to tell me to stop if you They all spoke at once: "We have been very much interested, and you

"It is getting late, and as we have quite a drive, by the light of the moon, if you will bitch up Nellie Bly we must be homeward bound." be homeward bound."

After assisting them all into the bug-

As they drove away I said: "Well,

MANY WAYS TO COOK POTATOES. Dear Editor and Members of the So-

banks will be a thing of the past soon, then I will take you in my auto. Rural Delivery: Please pardon me for thinking you a rural carrier be-cause I thought perhaps you were by the name. Was much pleased to see

Potato Biscuits—Two good sized po-tatoes, three cups flour, three teaspoons

ter; add onlon cut up very fine also celery if you like; then cut up very fat bacon, say three slices, cut into dice shape, fry out nice and brown; turn this into the above. This is nice to

Potato Roses-To make potato roses select round instead of long potatoes, peel carefully, removing every suspi-cion of the skin; then with a sharp.

"Joan, with her windows full of choice flowers in blocm in mid-winter, with her favorite tiger cats sleeping in the sunshine among the flowers.

"Balsam Fir, 'way down east where the steighing is good while we tramp through mud in Connecticut.

"Nat and Jane Ann, looking the hogs of pepper and boil until thickened."

"Nat and Jane Ann, looking the hogs of pepper and boil until thickened.

Perfection Masked Potatoes-To pre

Were uneven.

Adjustable sleeves for infants that py's letter in last week. Am glad she cannot be easily outgrown are made is gaining and able to be out again.

Next an ent.

Petato Crequettoc—Two curs het lie coeked, and if a brisket piece, one-half tenspoon salt, one-eighth teasure, which makes a rich soup, er knuckle is spoon papper, one-quarter tenspoon of put on in cold water and slowly comes. Ready: I enjoy reading your letters michares as men as I find time. While calery suit, a few grains cavenue, a few to a simmer, with plenty of entens.

Croquettes are shaped in a variety of forms. The best way is to first form a ball by rolling one rounding tablespoon of mixture between the hands: then roll on a board until of desired length, and flatten ends.

Potatoes in the Shells—Bake eight medium sized potatoes; when done take from oven and cut into lengthwise pieces; remove the inside carefully without breaking the skins; mash, add butter, pepper and salt, two tablespoons of milk and the beaten brown.

brown.

brown.

With mashed or warmed up potato, try this cereai cake: Two cups of cold cereal, two eggs, salt, pepper, powdered sage, tablespoon of butter, a little flour and drop in cakes and fry brown. I have made these and people thought it some meat preparation.

Much work can be saved on the day of rest by forethought and cooking the day before.

Bread made, deserts prepared, cake baked and meat cooked, ready to be served, silced, cold or reheated.

Meat croquettes are prepared by chopping any meat available, ham or roast beef, adding equal quantities of bread crumbs, an egg or two, season

bread crumbs, an egg or two season with salt and pepper, sage if liked, and moisten with gravy or milk; add a piece of butter, form in cakes and fry. If one likes onlon flavor, a bit may be added. is not necessary, there is a variety salads with good bread or raised biscuit and plenty of fresh fruit with a light cake and a pudding make an ideal Sunday dinner.

Of course, bread and butter, pickles, and whatever is one; favorite bears

Dear Social Corner: I think we will all be looking for the anniversary number of the Social Corner. Hope the old writers will be heard from. If

stories on the subject you mentioned. Perhaps I will later.

A WORD FROM BALSAM FIR. Dear Social Corner Friends: Just a few lines, for I see the fourth and versary of The Corner is at hand. membrance. Glad to see so many new names in the Corner. How happy they all seem to be, but Joan, who hast at present has a very dark cloud hanging over her home. Let us hope she will

be given grace and strength to bear her troubles. severed wide our paths may lie, that memory turns with softest flow, to the

A REMINISCENCE FROM MA. Dear Sisters: How time flies. I be gan to write for the Corner in Dec., 1919, and remember perfectly the first letter I wrote. It was "To Success-fully Set a Hen." How the family laughed at it! But

Three cheers for the yellow rib-

Dear Editor and Social Corner: First I want to thank the Editor for my check. A doctor doesn't always get his fee so promptly. Aunty No. 1: How are your plants these cold days? Hope they look as well as they did when I saw them last. Hopeful: How are hubby and the children? Am glad to see your name

to be allowed to run one batch he-fore paying for it, so as to be sure it is in good order. Have it running reg-niarity a few days before putting the eggs in.

off of the hands. It is best to use the higher test oil.

Shut the incubator door carefully as slamming the door jars the eggs unnecessarily. Don't run the temperature too high, especially the first part of the incubation, or you will have weak chicks. Unless the hatch is too large, leave the chickens in the incubator for a day.

As ounce of prevention is worth a pound of cure will be found vary true in the poultry business. Have every-

they arrive.

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